



(19)

(11) Publication number: **03147752 A**

Generated Document

PATENT ABSTRACTS OF JAPAN

(21) Application number: **01288541**

(51) Intl. Cl.: **A23L 1/00 A23C 9/16 A23C 19/086 A23L 1/01 A23L 1/18 A23P 1/14**

(22) Application date: **06.11.89**

(30) Priority:

(43) Date of application
publication: **24.06.91**

(84) Designated contracting
states:

(71) Applicant: **KANEBO LTD**

(72) Inventor: **MIURA TETSUO
MURATA SUSUMU
SANO MASAKO
MATSUO NAOMI**

(74) Representative:

(54) PUFFED FOOD

(57) Abstract:

PURPOSE: To obtain the title food having high nutritive value and excellent texture and taste without scorching dough by adding water to a substance containing a protein as main ingredient and a gelatinized grain flour and puffing the mixture by microwave heating.

CONSTITUTION: Water is added to a substance (e.g. cheese, powdered milk or dried egg white powder) containing a protein as the main ingredient and a gelatinized grain flour (e.g. glutinous rice or waxy corn starch having much amylopectin content) so that total water content in the raw material may be preferably 20-80wt.% and the mixture is kneaded and then rolled into e.g. 3-10mm thickness and cut into a proper size. Then the dough is heated by microwave, puffed and dried to provide the objective food.

COPYRIGHT: (C)1991,JPO&Japio